# **Technical Data Sheet**

#### PRODUCT IDENTIFICATION

**Product's name:** Chocolate marble pound cake

**Brand:** Collection Café

Supplier code: 04524

SCC code: 10622267045241 UPC code: 622267045244

**Description:** Vanilla cake marbled with chocolate chips and dark chocolate cake.

Unit size:PoundcakeServing size:1 tranchePackaging:2 units / caseServing weight:0.082 kg

**Cut:** 19 servings **Net weight:** 1.55 kg / unit - 3.1 kg / case

Height: N/A Gross weight: 4.369 kg / case

**Kosher Product:** No **Product of Canada** 



# **INGREDIENTS / NUTRITIONNAL INFORMATION**

Ingredients: Cake mix (enriched wheat flour, modified corn starch, baking powder, modified milk ingredients, corn starch, salt, mono and diglycerides, cellulose gum, sugar, natural flavor), Sugar, Water, Liquid whole eggs, Canola oil, Dark chocolate chips (sugar, unsweetened chocolate, cocoa butter, soy lecithin, vanilla extract), Cocoa powder, Natural and artificial flavors (natural and artificial flavor, water, inverted sugar, cocoa powder, caramel color, citric acid, xanthan gum, allura red, tartrazine, brilliant blue FCF, sunset yellow, sodium benzoate, maltol, potassium sorbate), Artificial flavor, Caramel color (sulphites), Sodium bicarbonate. Contains: Eggs, Milk, Soy, Wheat. May contain: Almonds, Hazelnuts, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

#### **Contains Bioengineered Food Ingredients**

# Nutrition Facts Valeur nutritive

Per 1 slice (82 g) pour 1 tranche (82 g)

Carbohydrate / Glucides 38 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 23 g	23 %
Protein / Protéines 4 g	
Cholesterol / Cholestérol 50 mg	
Sodium 340 mg	15 %
Potassium 75 mg	2 %
Calcium 30 mg	2 %
Iron / Fer 1.25 mg	7 %
*5% or less is a little, 15% or more is a lot	

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## **PRESERVATION**

Storage condition:Keep frozenFrozen shelf life:365 days frozenShelf life after thawing:5 days refrigerated

**Preparation:** Defrost about 6 hours in the refrigerator.

#### **LOT NUMBER**

Example of the batch number: 7163
Signification of the batch number: 7 = Year

163 = 163 rd days of the year. The product is manufactured is June 12, 2017

#### **PALETTISATION**

#### Case size of 0508 Master quatre-quarts

15.4" (39.1 cm) Whse Pack Size: 40" X 48" Length: Width: 9.1" (23.2 cm) Whse Pack Qty: 130 Height: 4 1/4" (10.8 cm) Pallet Ti: 13 **Cubic:** 0.35 pi3 (0.01 m3) Pallet Hi: 10

# **ORGANOLEPTIC CHARACTERISTICS**

Appearance	It is a cake shaped rectangular bread. The dough is marbred.	
Flavor	Delicate taste of vanilla and chocolate.	
Texture	The product is soft, aerated and moist.	

#### MICROBIOLOGICAL SPECIFICATIONS

Microbiological organism	Count
Total count plate	< 100 000 UFC/g
Yeast count	< 500 UFC/g
Escherichia coli (E. coli)	< 10 UFC/g
Total coliforms	< 50 UFC/g
Staphylococcus aureus	< 1000 UFC/g
Bacillus cereus	< 1000 UFC/g
Listeria monocytogenes	Absent/25g
Salmonella spp.	Absent/25g

## **PHYSICAL SPECIFICATIONS**

#### **CHEMICAL SPECIFICATIONS**

N/A N/A



Issued: 12-07-2016 Supersedes: 02-14-2024

<sup>\*\*</sup> The batch number refers to production date of product.